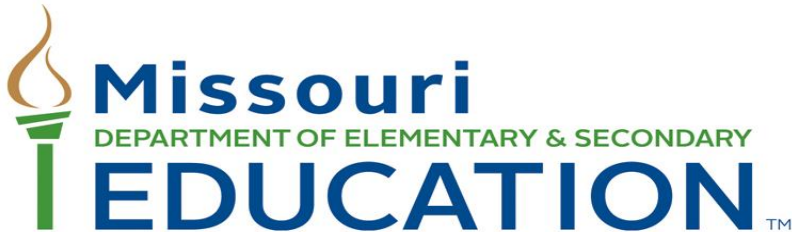


Kitchen Records

Food and Nutrition Services

Bryan Tanner & Joey Samelak
Nutrition Program Specialist



Objectives

- ❖ Identify the key requirements of a menu.
- ❖ Develop or revise standardized recipes to include essential information, determine what a portion contributes to the meal pattern including vegetable subgroups.
- ❖ Identify important and required aspects and benefits of a production record.

Objectives

- ❖ Use Child Nutrition (CN) Labeling to demonstrate how a product contributes to the meal pattern requirement.
- ❖ Improve food safety by strengthening temperature records and food safety plan.
- ❖ Have records prepared for an administrative review.

Kitchen Records to Keep

Menu

Production Records

Recipes

Labels

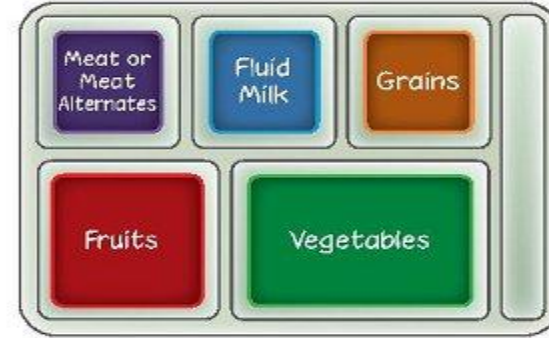
- CN
- Nutrition Facts
- Product Formulation Statement

Food Safety Plan

- HACCP
- Temp Logs

MENU

Build a Healthy Lunch



Everything starts with the menu. The menu dictates a lot about how your operation is organized and managed and shows if the meal components are being met.

Menu Wisdom

- Attractive, colorful and logical
- Use icons and pictures to symbolize whole grain-rich and low sodium items.
- Advertise local products
- Indicate full, free and reduced meal prices.

We Support



Make sure parents and students are aware of the USDA guidelines

- The requirements for:
 - Meat/Meat Alternate
 - Grain
 - Fruit
 - Vegetable
 - Milk
- The restrictions on:
 - Sodium
 - Saturated fat
 - Calories
 - Trans fat

Specify the meal components offered each day including fruit and milk choices



Friday

17

**WAFFLES
CEREAL-KELLOGS**

**FRUIT CHOICE
JUICE 100 %**

**MILK 1%
CHOC. SKIM MILK
STRAWBERRY SKIM MILK**

Educate parents and students on Offer vs serve

OFFER vs SERVE
The Five Food Components for School Lunch

Choose **at least 3** including:



- 1/2 Cup of **Fruits** and/or **Vegetables**
- Plus 2 more Food Components

For best nutrition, **choose all 5**

1 GREAT TRAY

= 1/2 Fresh and Vegetables + 1/4 Whole Grains + 1/4 Lean Protein

Include a serving of dairy



Build your tray the healthy way!

Start with as:

- Vegetable or Fruit
- Choose whole grains
- Pick a lean protein
- Add a serving of dairy

take 3

For the best school day!

Include items that
are offered daily



We serve the following Items Daily

PBJ Sandwiches

Chicken Wraps

Grilled Cheese Sandwiches

Deli Sandwiches

Fresh or prepared fruits and
vegetables daily.

(Must take $\frac{1}{2}$ cup of Fruit or Veggies)

Non or Low Fat White or
Non Fat Chocolate Milk



- Program materials including menus must have the appropriate non-discrimination statement.

USDA Nondiscrimination Statement

For all other FNS nutrition assistance programs, State or local agencies, and their subrecipients, must post the following Nondiscrimination Statement:

In accordance with Federal civil rights law and U.S. Department of Agriculture (USDA) civil rights regulations and policies, the USDA, its Agencies, offices, and employees, and institutions participating in or administering USDA programs are prohibited from discriminating based on race, color, national origin, sex, disability, age, or reprisal or retaliation for prior civil rights activity in any program or activity conducted or funded by USDA.

Persons with disabilities who require alternative means of communication for program information(e.g. Braille, large print, audiotape, American Sign Language, etc.), should contact the Agency (State or local) where they applied for benefits. Individuals who are deaf, hard of hearing or have speech disabilities may contact USDA through the Federal Relay Service at (800) 877-8339. Additionally, program information may be made available in languages other than English.

To file a program complaint of discrimination, complete the USDA Program Discrimination Complaint Form, (AD-3027) found online at: http://www.ascr.usda.gov/complaint_filing_cust.html, and at any USDA office, or write a letter addressed to USDA and provide in the letter all of the information requested in the form. To request a copy of the complaint form, call (866) 632-9992. Submit your completed form or letter to USDA by:

- (1) mail: U.S. Department of Agriculture
Office of the Assistant Secretary for Civil Rights
1400 Independence Avenue, SW
Washington, D.C. 20250-9410;
- (2) fax: (202) 690-7442; or
- (3) email: program.intake@usda.gov.

This institution is an equal opportunity provider.

- If the program material is too small to contain the full statement, the material at minimum must include the following statement.

- “USDA is an equal opportunity provider.”

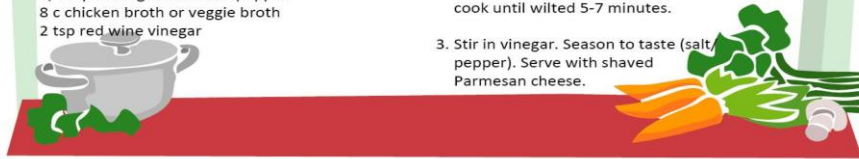
LENTIL, RICE & VEGGIE SOUP

INGREDIENTS

2 -3 T olive oil
1 yellow onion, chopped
3 carrots, peeled and chopped
1 bunch swiss chard (rib removed) chiffonade
2 celery ribs, chopped
3 garlic cloves, minced
1 T coarse salt - divided
1-2 tomatoes, chopped
1-2 T tomato paste
1 1/2 cups lentils
1/4 brown rice
2 tsp fresh thyme or 1/2 tsp dry
1 small bay leaf
1/4 tsp fresh ground black pepper
8 c chicken broth or veggie broth
2 tsp red wine vinegar

DIRECTIONS

1. In large pot over high heat, add olive oil. Add onions, cook until translucent. Add carrots, celery, garlic and 1 tsp salt. Reduce heat to low and sauté until veggies are soft, almost caramelized, about 5 minutes. Add tomato cook for 3 minutes. Stir in tomato paste, cook for another 5 minutes.
2. Add lentils, rice, thyme, bay leaf, pepper and remaining salt. Add broth and bring to a boil, skimming off any foam that rises. Reduce heat and simmer covered until lentils and rice are tender about 20 -25 minutes. Add chard and cook until wilted 5-7 minutes.
3. Stir in vinegar. Season to taste (salt, pepper). Serve with shaved Parmesan cheese.



Recipe

The United States Department of Agriculture (USDA) defines a standardized recipe as one that “has been tried, adapted, and retried several times for use by a given foodservice operation and has been found to produce the same good results and yield every time when the exact procedures are used with the same type of equipment and the same quantity and quality of ingredients.”

Standardized Recipes

Benefits of a standardized recipe

- Consistent food quality
- Predictable yield
- Customer satisfaction
- Consistent nutrient content
- Food cost control
- Efficient purchasing procedures
- Inventory control
- Labor cost control
- Reduced record keeping
- Anyone trained in your kitchen can cook menu items based on your standardized recipes

Standardized Recipe

1. Recipe name or title
2. Recipe category or number
3. Ingredients
4. Weight/volume for each ingredient (weighing vs measure)
5. Preparation instructions (directions)
6. Cooking temperature and time, if appropriate
7. Serving size
8. Recipe yield
9. Equipment and utensils to be used
10. Food safety guidelines/HACCP plan
11. Contribution

Recipe No:**RECIPE NAME:**

Grade Group:	Grade Group:	Grade Group:	HACCP Process: <input type="checkbox"/> #1 No Cook <input type="checkbox"/> #2 Cook & Serve Same Day <input type="checkbox"/> #3 Includes cooling step
Number of Portions:	Number of Portions:	Number of Portions:	
Portion Size:	Portion Size:	Portion Size:	
Serving Utensil:	Serving Utensil:	Serving Utensil:	
Servings per pan:	Servings per pan:	Servings per pan:	

INGREDIENTS		MEASURE		PREPARATION DIRECTIONS
List in order used		Weight	Volume	
Total Yield		Number of Pans:		Equipment (if not specified in procedures above):
Weight:	Measure (vol.):	Pan Size:		

Meal Component Contribution/Nutrition Analysis Based on Portion Size

<i>Specify the grade group in the columns:</i>	Grade Group:					Grade Group:					Grade Group:				
Meat/Meat Alternate															
Vegetable Subgroups	D/G	B/P	R/O	S	O	D/G	B/P	R/O	S	O	D/G	B/P	R/O	S	O
Fruits															
Grains															
Calories															
Saturated Fat (g)															
Sodium (g)															
Trans Fat															

STANDARDIZED RECIPE COMMERCIALLY PREPARED PRODUCTS

Product Name: _____

Manufacturer: _____

MANUFACTURER'S NUTRIENT SPECIFICATIONS

Nutrient Submission Form

☐ Yes

☐ No

Manufacturer's Nutrient Label Attached

☐ Yes

☐ No

Other ☐

Please Specify:

PREPARATION DIRECTIONS

Equipment Type/Size and Cooking Time/Temperature

Yield: _____

(weight or volume)

Portion Size: _____

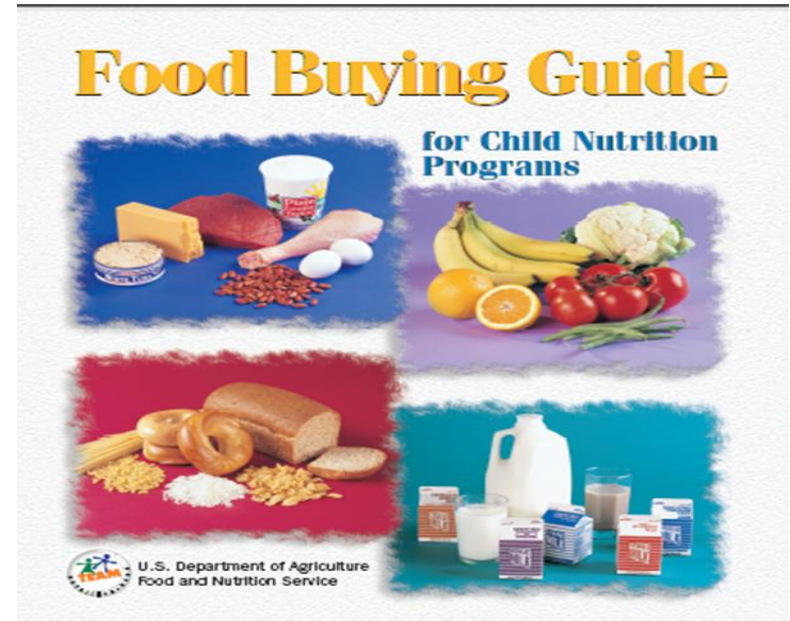
Additional

Information: _____

Standardized Recipe

Food Buying Guide

- Common can sizes
- Utensil sizes and capacities
- Purchasing guidelines
- Updated F/V section
- Updated M/MA section
- Updated Milk section
- Updated Grains Section



Standardized Recipe

Food Buying Guide Calculator

Calculates Foods in recipes based on the information in the food buying guide

Can be accessed [here](#)

Food Buying Guide

Calculator for Child Nutrition Programs

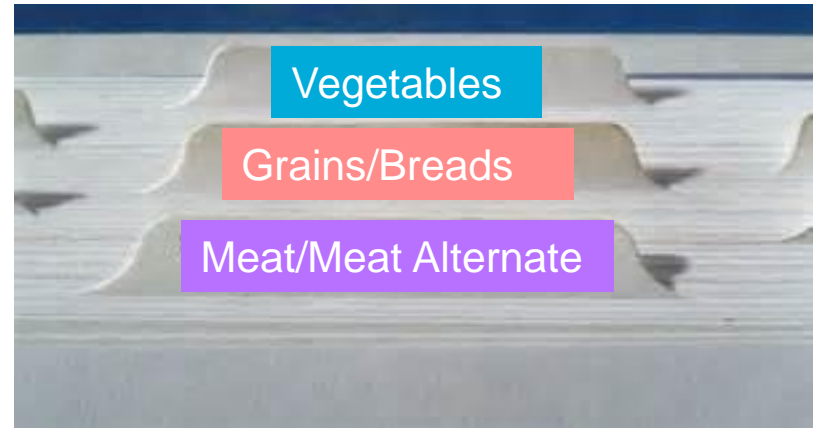


Standardized Recipe

Putting it all together: Creating a recipe book

- A recipe book is a blueprint for routine reference, containing one page for each recipe and every food item used and every menu item made, including condiments, milk, jellies, crackers, etc.
- Guide to what can be used in creating menus.

- ❖ Meat/Meat Alternate
- ❖ Grains/Breads
- ❖ Vegetables
- ❖ Fruits
- ❖ Condiments
- ❖ Milk





Production Record

The menu production record is a valuable tool in the menu planning process. It serves the dual purpose of demonstrating compliance with program requirements and communicating the menu to staff.

Production Record

Daily Requirement (Breakfast, Lunch, Salad bar and Snack)

Production records also provide....

- Staff direction and communication
- Forecasting
- Support claim for meals
- Ability to track items for nutrient analysis

The menu production record is the perfect tool for tracking student acceptance of a recipe.

Keep for 3 years plus current year

Production Record

Required Contents:

1. Food Components
2. Recipe or product used
3. Planned number of servings (student & adult)
4. Serving Sizes
5. Total amount of food prepared
6. Actual number of reimbursable meals
7. Number of adult meals & a la carte
8. Leftovers and Substitutions

Temperatures may be also included (Optional)

Production Record

Be sure to:

Record Fruit (F), Vegetable (V) and Milk in CUP size

Record Meat/Meat Alternate (M/MA) and Grain in OUNCE/oz. eq.

Condiments such as mustard, catsup and jelly are not counted as a menu item or component, but count toward the nutrient analysis, so portion sizes of all condiments used must be projected.

(example: 2 ½ No. 10 cans = 287.5 oz divided by 270 students
= approximately 1 oz catsup used per student)

Production Record

Weight vs. Volume



8 oz. lettuce



$\frac{1}{2}$ cup lettuce

1 cup leafy green vegetable = $\frac{1}{2}$ cup of vegetable

Production Record

Whole fruit

Most whole fruit contains $\frac{1}{2}$ cup of creditable fruit.

Whole apple (125-138 count)	= $\frac{1}{2}$ cup fruit
Whole pear (150 count)	= $\frac{1}{2}$ cup fruit
Banana (150 count)	= $\frac{3}{8}$ cup fruit
Orange (138 count)	= $\frac{1}{2}$ cup fruit

Food Based Menu Planning--Lunch

Grades: _____

[illegible]

Grade Group	Meal Counts	
	Planned	Actual
Adults		
Total		

[illegible]

Child Nutrition Labels(CN)/ Product Formulation Statements/ Commodities

Child Nutrition (CN) Labels, product formulation statements, and product labels provide a way for food manufacturers to communicate with school program operators about how their products may contribute to the meal pattern requirements for meals served under the Department of Agriculture's (USDA) Child Nutrition programs.

Commodities

CLICK HERE
↓ FOR ↓

[Commodities](#)

- Nutritional Information
- Link to all USDA Food Fact Sheets
- Nutrient Facts for Processed Commodities



School Year 2016-2017
Nutritional Information for AdvancePierre Foods



Product Code Number	Product Description	Case Weight (lbs)	Serving Size (oz)	Portions per Serving	Svgs per Case	Calories	Calories From Fat	% Cal From Fat	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Cholest (mg)	Sodium (mg)	Total Carbs (g)	Dietary Fiber (g)	Sugars (g)	Protein (g)	Vitamin A (% DV)	Vitamin C (% DV)	Calcium (% DV)	Iron (% DV)	CN Number (if applicable)	Meat/M A Credit	Veg Credit	Bread Svgs Credit
3779-150	Flamebroiled Beef Pattie w/Onion (1.85 oz any added)	23.13	1.85	1	200	100	60	60%	7	2.5	0	25	180	1	0	0	8	0	0	2	6	084591	1.5		
37115	Flamebroiled Beef Pattie (2.40 oz any added)	20.25	2.4	1	135	130	70	53%	8	3	0	30	180	1	0	0	12	0	0	2	8	086966	2		
3742	Flamebroiled Beef Pattie Low Sodium (2.25 oz any added)	20.25	2.25	1	144	130	70	53%	8	3.5	0	40	85	1	0	0	12	0	0	2	8	080691	2		
3782	Flamebroiled Beef Pattie w/Onion-Wrappers (2.60 oz any added)	16.25	2.6	1	100	140	80	57%	9	3.5	0.5	35	300	2	1	12	0	2	2	8	035919	2			
69097	Flamebroiled Beef Pattie (2.10 oz any added)	15.09	2.1	1	115	110	60	54%	6	2.5	0	25	45	2	0	0	11	0	0	4	8	090249	2		
69001	Flamebroiled Beef Steak Burger (1.60 oz)	21	1.6	1	210	100	60	60%	7	2.5	0	30	80	0	0	0	8	0	0	0	4	085512	1.5		
69050	Flamebroiled Beef Steak Burger (2.0 oz)	21.25	2	1	170	120	80	66%	8	3.5	0.5	40	100	0	0	0	10	0	0	0	6	088458	2		
69104	Flamebroiled Beef Steak Burger (2.30 oz)	15.81	2.2	1	115	120	70	58%	8	3	0	40	55	1	0	0	12	0	0	2	6	090752	2		
1-15-230	Pub-Style Beef Steak Burgers (3.0 oz)	30	3	1	160	190	110	57%	13	5	0	60	260	0	0	0	17	0	0	0	8	N/A	3		
1-56403-20	Beef Meatloaf Slice w/Cheddar Sauce (3.0 oz any added)	18.75	3	1	100	170	90	52%	10	4	0	35	220	6	1	3	13	2	8	2	10	079455	2		
1-16-530-0	Flamebroiled Beef Salisbury Steak (3.0 oz any added)	31.88	3	1	170	140	60	42%	7	3	0	40	430	4	1	1	16	0	2	4	10	093746	2		
1-17-305-0	Beef Meatballs (50 @ 0.50 oz=2.50 oz)	30	2.5	5	192	180	110	61%	12	5	0	45	270	3	0	1	13	0	2	2	6	090924	2		
3753	Flamebroiled Rib Shaped Beef Patty w/BBQ Sauce (3.0 oz any added)	18.75	3	1	100	170	80	47%	9	3.5	0.5	30	310	9	1	7	12	6	6	4	10	084402	2		
1-320410-20	Cooked Beef Crumbles (2.0 oz)	30	2	1	240	100	60	60%	7	3	0	25	115	0	0	0	9	0	0	0	6	085118	2		
1-320610-20	Cooked Beef Pattie Crumble (2.0 oz any added)	30	2	1	240	100	50	50%	6	2.5	0	20	85	1	1	0	10	0	0	2	8	085119	2		
9485	Fully Cooked Beef Sausage Pattie (1.20 oz)	18.75	1.2	1	250	70	40	57%	4.5	1.5	0	20	240	1	0	0	6	0	0	0	2	082694	1		
69005	Harvest Breaded Beef Pattie w/Applesauce (3.20 oz any added)	30	3.2	1	150	260	140	53%	16	4	0	30	180	16	1	15	2	2	4	15	090002	2		1	
69009	Harvest Beef Pattie-Slice Shaped (1.0 @ 0.97=0.88 oz any added)	30	1.1	3	125	320	180	50%	20	4	0	35	330	19	1	16	0	2	4	15	090091	2		1	
69141	Fully Cooked Ribbed Beef (2.33 oz)	30	2.53	1	190	150	40	26%	4.5	1.5	0	65	260	3	0	2	22	0	0	2	10	092864	2		
1171	Mini-Twin Cheddarburger on WG Bun (2 @ 2.10 oz=4.20 oz any added)	28.2	4.2	2	96	320	110	34%	13	6	0.5	40	480	36	4	7	17	6	25	15	15	092466	2		2
90060	FC Link Shaped Beef Sausage Sandwich (2.45 oz any added)	15.31	2.45	1	100	170	50	29%	6	2	0	20	350	20	2	4	9	0	15	4	10	089795	1		1
69123	Mini-Twin BF Patty w/Onion & Pepper Jack on WG Bun (2 @ 2.1 oz=4.2 oz any added)	25.2	4.2	2	96	290	100	34%	11	5	0	25	390	33	3	7	14	4	20	10	15	092158	2		2
69094	Breaded Beef Steak on a Whole Grain Bun (3.20 oz)	16	3.2	1	80	250	90	36%	10	3.5	0	25	390	27	3	4	11	0	100	4	10	090215	1		1.75
3750	Pork Sausage Links (1.20 oz)	18.75	1.2	1	250	70	45	64%	5	1.5	0	25	260	0	0	0	7	0	0	2	2	051061	1		
3755	Pork Sausage Links (1.20 oz)	18.75	1.2	1	250	70	45	64%	5	1.5	0	25	260	0	0	0	7	0	0	2	2	051062	1		
3767	Flamebroiled Rib Shaped Beef Patty w/Honey BBQ Sauce (3.2 oz any added)	18.75	3	1	100	190	90	47%	10	3.5	0	40	400	10	1	7	13	4	2	2	6	084406	2		
9408	Flamebroiled Rib Shaped Beef Patty w/Honey BBQ Sauce (3.2 oz any added)	35.55	3.25	1	175	210	120	57%	13	4.5	0	40	600	11	1	8	12	6	2	2	6	073633	2		
69078	Pork Sausage Patty on Whole Grain Bun (2.70 oz)	16.88	2.7	1	100	240	120	50%	13	4.5	0	30	390	21	2	4	8	0	110	4	8	090089	0.75		1.25
69142	Pork Pattie Crumbles (2.46 oz any added)	40	2.46	1	260	150	100	66%	11	4	0	30	200	2	1	1	12	2	0	2	6	092548	2		
1-24640-0	Harvest Breaded Pork Patty w/Applesauce (3.75 oz any added)	30.47	3.75	1	130	260	120	46%	13	3.5	0	30	200	19	4	1	17	2	8	6	15	089990	2.5		1

Our website currently has the '16-'17 Nutritional Facts (above) for Processed Commodities of 30 different processors.

Commodities

For any products that you receive through commodities, the only required documentation is the “USDA Food Fact Sheet”



UNITED STATES DEPARTMENT OF AGRICULTURE

USDA Foods Product Information Sheet

For Child Nutrition Programs



100158—Beef, Fine Ground, 85/15, Frozen

Category: **Meat/Meat Alternate**



PRODUCT DESCRIPTION

This item is 85/15 fine ground beef. This product is in 40 pound cases containing four 10-pound vacuum-sealed packages.

CREDITING/YIELD

- One case of ground beef provides approximately 478 1.34-ounce portions.
- CN Crediting: One 1.34-ounce portion of 85/15 raw ground beef credits as 1 ounce equivalent meat/meat alternate.

CULINARY TIPS AND RECIPES

- Ground beef can be cooked and used in a variety of dishes such as spaghetti sauce, tacos, chili, casseroles, and pasta dishes.
- For more culinary techniques and recipe ideas visit [NFSM!](#) or [Team Nutrition](#).

FOOD SAFETY INFORMATION

- For more information on safe storage and cooking temperatures, and safe handling practices please refer to: [Developing a School Food Safety Program Based on the Process Approach to HACCP Principles](#).

NUTRITION FACTS

Serving size: 1.34 ounces (38g)/1 MMA 85/15 raw ground beef

Amount Per Serving

Calories 82

Total Fat 6g

Saturated Fat 2g

Trans Fat 1g

Cholesterol 26mg

Sodium 25mg

Total Carbohydrate 0g

Dietary Fiber 0g

Sugars 0g

Protein 7g

Source: [USDA National Nutrient Database](#)

Allergen Information: Please refer to allergen statement on the outside of the product package for vendor-specific information. For more information, please contact the product manufacturer.

Nutrient values in this section are from the USDA National Nutrient Database for Standard Reference or are representative values from USDA Foods vendor labels. Please refer to the product's Nutrition Facts label or ingredient list for product-specific information.

Child Nutrition (CN) Label

The USDA, Child Nutrition (CN) Labeling Program provides food manufacturers the option to include a standardized food crediting statement on their product label

Who runs the Program?

The CN Labeling Program is run by FNS directly with commercial food processing firms and in cooperation with the following agencies:

Food Safety Inspection Service (FSIS), Agricultural Marketing Service (AMS), and National Marine Fisheries Service (NMFS).

Child Nutrition (CN) Label

- ## How does the program work?

The program requires an evaluation of a product's formulation by FNS to determine its contribution towards the meal pattern requirements.

Once approved, it allows manufacturers to state this contribution on their labels.

The program provided Child Nutrition program operators a warranty against audit claims for CN labeled products, if the product is used according to the manufacturers directions as printed on the approved CN label.

Child Nutrition (CN) Label

What products are eligible for CN labels?

Main dish products which contribute to the M/MA component of the meal pattern requirements. Examples include: beef patties, cheese/meat pizzas, egg rolls, bean burritos, and breaded fish portions.

Are manufacturers required to CN label products?

No! There is no Federal requirement that anyone manufacture or purchase CN labeled products. Purchasing decisions are left to the local level.

How do I identify a CN labeled product?

A CN labeled product will always contain the following:

- The CN logo, which is a distinct border;
- The meal pattern contribution statement;
- A unique 6-digit product identification number (assigned by FNS) appearing in the upper right hand corner of the CN logo;
- The USDA/FNS authorization statement;
- The month and year of final FNS approval appearing at the end of the authorization statement;
- Plus the remaining required label features: product name, inspection, legend, ingredient statement, signature/address line, and net weight.

A sample CN logo:

CN

XXXXXX*

This 2.31oz fully cooked Beef Patty with Textured Soy Flour provides
2.00 oz equivalent meat/meat alternate for the Child Nutrition Meal
Pattern Requirements. (Use of this logo and statement authorized by
the Food and Nutrition Service, USDA XX-XX**)

CN

* CN identification number
** Month & Year of approval

Note: The X's in the sample CN logo are only used to demonstrate the placement of the CN identification number and the final date. If you receive a CN labeled product containing all X's (or other non-number symbols) or all zeroes as the CN identification number, that label is not a valid CN label. If a CN label is not valid, FNS cannot provide a warranty for its use towards meal pattern requirements.

Documenting a Watermarked CN Label

In the event that the original CN label from the product packaging, or a photocopy/photograph of that label cannot be obtained, program operators may provide the Bill of Lading (BoL) or “invoice” containing the product name and:

A hard copy of the CN label, with a watermark, which displays the product name and CN number provided by the vendor; or

An electronic copy of the CN label with a watermark displaying the product name and CN number provided by the vendor.

CN Label w/ Watermark



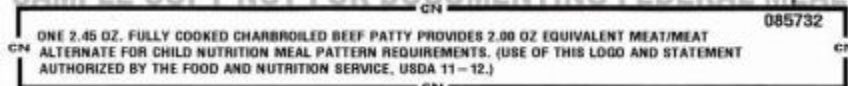
135 PORTIONS

CN FULLY COOKED CHARBROILED BEEF PATTIES

NATURAL MESQUITE AND HICKORY SMOKE FLAVORING ADDED

CARAMEL COLOR ADDED

SAMPLE COPY NOT FOR DOCUMENTING FEDERAL MEAL REQUIREMENTS



INGREDIENTS: GROUND BEEF (NOT MORE THAN 20% FAT), WATER, TEXTURED VEGETABLE PROTEIN PRODUCT [SOY PROTEIN CONCENTRATE, CARAMEL COLOR, ZINC OXIDE, NIACINAMIDE, FERROUS SULFATE, COPPER GLUCONATE, VITAMIN A PALMITATE, CALCIUM PANTOTHENATE, THIAMINE MONONITRATE (B1), PYRIDOXINE HYDROCHLORIDE (B6), RIBOFLAVIN (B2), CYANOCOBALAMIN (B12)], SEASONING [DEXTROSE, MALTODEXTRIN, FOOD STARCH - MODIFIED, WORCESTERSHIRE SAUCE SOLIDS (MOLASSES, VINEGAR, CORN SYRUP, SALT, CARAMEL COLOR, GARLIC, SUGAR, SPICE, TAMARIND, NATURAL FLAVOR), ONION POWDER, GARLIC POWDER, SPICE, NATURAL SMOKE FLAVOR, GRILL FLAVOR (FROM SOYBEAN OIL)], SALT, SODIUM PHOSPHATES, CARAMEL COLOR. CONTAINS: SOY

HEATING INSTRUCTIONS: FROM A FROZEN STATE, BAKE ON A PAN IN A PREHEATED CONVECTION OVEN AT 350 FOR 8 MINUTES OR IN A PREHEATED CONVENTIONAL AT 350 FOR 12 MINUTES. MICROWAVE ON HIGH POWER SETTING FOR ABOUT 1 1/2 MINUTES. MICROWAVE OVENS VARY. TIMES GIVEN ARE APPROXIMATE

AdvancePierre Foods, Inc. 9990 Princeton Glendale RD. Cincinnati, OH 45246



00071421038705

KEEP FROZEN

CN FULLY COOKED CHARBROILED BEEF PATTIES

NATURAL MESQUITE AND HICKORY SMOKE FLAVORING ADDED

CARAMEL COLOR ADDED

Item#

3870

135/2.45

135 PORTIONS



00071421038705

KEEP FROZEN

5931TBWS

LM3870 11 25 2013

Product Formulation Statement

IF a product does not have a CN label, a signed Product Formulation Statement (PFS) can also be used for crediting and documenting purposes.

A PFS is obtained via a request to the product manufacturer

- An appropriate PFS will provide specific information about the product, and show how the food credits toward the CN meal pattern, citing CN program resources and/or regulations.

A PFS *must* be SIGNED to be valid!

Child Nutrition Label (CN)

Proper menu documentation

- Meat/Meat Alternates
 - Must have CN label or a signed Product Formulation Statement (PFS).
 - The USDA Food buying guide may be used for whole raw products that are not blended with grains. E.g. whole chicken breast, 85/15 ground beef
- Grains
 - Must obtain signed PFS or have nutrition facts labels with oz or grams per serving and the ingredient list.
 - May use Exhibit A with nutrition facts label
- Combination Items (M/MA and Grains)
 - Must have a CN label or signed PFS.

Exhibit A: School Lunch and Breakfast

Whole Grain-Rich Ounce Equivalency (Oz Eq) Requirements for School Meal Programs^{1,2}

GROUP A	OZ EQ FOR GROUP A
<ul style="list-style-type: none"> Bread type coating Bread sticks (hard) Chow mein noodles Savory crackers (saltines and snack crackers) Croutons Pretzels (hard) Stuffing (dry) Note: Weights apply to bread in stuffing. 	1 oz eq = 22 g or 0.8 oz 3/4 oz eq = 17 g or 0.6 oz 1/2 oz eq = 11 g or 0.4 oz 1/4 oz eq = 6 g or 0.2 oz
GROUP B	OZ EQ FOR GROUP B
<ul style="list-style-type: none"> Bagels Batter type coating Biscuits Breads (sliced whole wheat, French, Italian) Buns (hamburger and hot dog) Sweet crackers⁴ (graham crackers - all shapes, animal crackers) Egg roll skins English muffins Pita bread (whole wheat or whole grain-rich) Pizza crust Pretzels (soft) Rolls (whole wheat or whole grain-rich) Tortillas (whole wheat or whole corn) Tortilla chips (whole wheat or whole corn) Taco shells (whole wheat or whole corn) 	1 oz eq = 28 g or 1.0 oz 3/4 oz eq = 21 g or 0.75 oz 1/2 oz eq = 14 g or 0.5 oz 1/4 oz eq = 7 g or 0.25 oz
GROUP C	OZ EQ FOR GROUP C
<ul style="list-style-type: none"> Cookies³ (plain - includes vanilla wafers) Cornbread Corn muffins Croissants Pancakes Pie crust (dessert pies,³ cobbler,³ fruit turnovers,⁴ and meat/meat alternate pies) Waffles 	1 oz eq = 34 g or 1.2 oz 3/4 oz eq = 26 g or 0.9 oz 1/2 oz eq = 17 g or 0.6 oz 1/4 oz eq = 9 g or 0.3 oz

¹ The following food quantities from Groups A-C, must contain at least 16 grams of whole grain or can be made with 8 grams of whole grain and 8 grams of enriched meal and/or enriched flour to be considered whole grain-rich.

² Some of the following grains may contain more sugar, salt, and/or fat than others. This should be a consideration when deciding how often to serve them.

³ Allowed only as dessert at lunch as specified in §210.10.

⁴ Allowed for desserts at lunch as specified in §210.10, and for breakfasts served under the SBP.

continued on next page



Product Attributes

- Fully prepared spaghetti meat sauce
- Creates fast and easy pasta entrees & calzones
- Great alternative to traditional beef or pork spaghetti meat sauce
- Boil-in-bag - steam or stove top preparation
- Use scoop/disher #8 to meet 2 oz. net/net alt.

Specifications

Ship Container UPC:	1004222285381
Frozen Shelf Life:	365 DAYS FROZEN FROM PACK DATE
Pallet Pattern:	13 x 5 = 65
Full Pallet	
Net Weight:	1820 LB
Gross Weight:	1885 LB
Catch Weight?	N

Master Dimensions

Case Dimensions:	14 1/2" L x 9 3/4" W x 8 3/4" H
Cubic Feet:	0.645 FT
Net Weight:	28 LB
Gross Weight:	29 LB
Pack:	004/7.00 LB
Servings Per Case:	89

Basic Preparation Instructions*

Thaw Instruction: Thaw in the refrigerator at least 48 hours for single bag units or up to 72 hours for multiple bag units in box. DO NOT thaw at room temperature.

BOIL-IN-BAG METHOD

Estimated Reheating Times: From Frozen and Thawed State:

- Fill large pot with enough water to cover bag and bring to a boil on high heat. Place frozen or thawed bag of product in boiling water.
 - Reduce to medium-high heat according to chart time AND until internal temperature is 140°F. as measured by a meat thermometer.
 - Remove from water. Cut open bag and pour package contents into desired serving pan & serve.
- Time/Temperature: Frozen - 1 hr. 15 min./med-high; Thawed - 40 min./med-high

STEAMER METHOD

Estimated Reheating Times: From Frozen and Thawed State:

- Place frozen or thawed bag of product into a steam pan and place in steamer.
 - Heat according to chart time AND until internal temperature is 140°F. as measured by a meat thermometer.
 - Remove from steamer. Cut open bag and pour package contents into desired serving pan & serve.
- Time: Frozen - 1 hr. 15 min.; Thawed - 40 min.

* For preparation by a food preparation establishment only, according to the food code requirements.

I certify that the above information is true and correct, and that a 4.98 OZ serving of the above product (ready for serving) contain 2 OZ of cooked lean meat/meat alternate when prepared according to directions.

I further certify that any VPP used in this product is authorized as an alternate food in the Child Nutrition Programs and its use conforms to Food and Consumer Service Regulations (7CFR part s 210, 225 or 226, Appendix A).

Michelle Heyman
Signature

Michelle Heyman
Printed Name

Labeling & Nutrition Coordinator
Title

7/1/12
Date

Nutritional Information Per 2 OZ . MT./MT. Alternate Serving

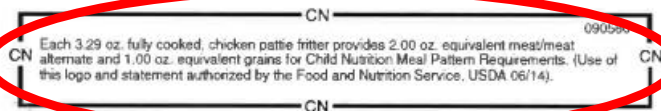
Svg Size (oz.)	Calories (Kcal)	Total Fat (g)	Sat. Fat (g)	Trans Fat (g)	Cholest. (mg)	Sodium (mg)	Carbs (g)	Fiber (g)	Sugars (g)	Protein (g)	Vit. A (%)	Calcium (%)	Vit. C (%)	Iron (%)
4.98 OZ	130	4	1.5	0	55	400	6	0	4	16	0%	4%	10%	8%



FULLY COOKED, WHOLE GRAIN CHICKEN PATTIE FRITTERS-CN

INGREDIENTS: Chicken, water, textured soy protein concentrate, isolated soy protein, seasoning [corn syrup solids, brown sugar, dextrose, salt, vinegar powder (maltodextrin, modified corn starch, dried vinegar), garlic powder, onion powder, chicken type flavor (hydrolyzed corn gluten, autolyzed yeast extract, sunflower oil, disodium inosinate, disodium guanylate)], sodium phosphates. **BREADED WITH:** Whole wheat flour, water, enriched bleached wheat flour (enriched with niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), modified wheat starch, salt, soybean oil, spice, paprika, yellow corn flour, leavening (sodium acid pyrophosphate, sodium bicarbonate, monocalcium phosphate), garlic powder, natural flavor, extractives of turmeric, fumaric acid. Breeding set in vegetable oil.

CONTAINS: SOY, WHEAT.



Nutrition Facts

Serving Size 1 Piece (92g)
Servings Per Container About 150

Amount Per Serving

Calories 230 Calories from Fat 120

% Daily Value*

Total Fat 13g	20 %
Saturated Fat 2.5g	13 %
Trans Fat 0g	
Cholesterol 20mg	7 %
Sodium 490mg	20 %
Total Carbohydrate 15g	5 %
Dietary Fiber 3g	12 %
Sugars 1g	
Protein 13g	26 %

Vitamin A 0% • Vitamin C 0%

Calcium 4% • Iron 10%

*Percent Daily Values are based on a 2,000 calorie diet.

KEEP FROZEN

DISTRIBUTED BY: TYSON FOODS, INC., SPRINGDALE, AR 72765-2020 U.S.A.

REPARATION: Appliances vary, adjust accordingly.

CONVECTION OVEN: 6-8 minutes at 375°F from frozen.

CONVENTIONAL OVEN: 8-10 minutes at 400°F from frozen.

NET WT. 30.8 LBS.

LL#11105827

Nutrition Facts

Serving Size 2 Slices (57g)
 Servings Per Container 10

Calories 150

Calories from Fat 20

Calories Per Slice 70

Calories from Fat 10

Amount/Serving	% Daily Value*	
	2 SLICES	1 SLICE
Total Fat 2g, 1g	3%	2%
Saturated Fat 0.5g, 0g	3%	0%
Trans Fat 0g, 0g		
Polyunsaturated Fat 1g, 0.5g		
Monounsaturated Fat 0g, 0g		
Cholesterol 0mg, 0mg	0%	0%
Vitamin A	0%	0%
Vitamin C	0%	0%
Calcium	10%	6%
Iron	8%	4%

Amount/Serving	% Daily Value*	
	2 SLICES	1 SLICE
Sodium 270mg, 135mg	11%	6%
Total Carbohydrate 26g, 12g	9%	4%
Dietary Fiber 3g, 2g	12%	6%
Sugars 5g, 3g		
Protein 7g, 3g		
Thiamin	10%	6%
Riboflavin	6%	2%
Niacin	10%	6%
Folic Acid	8%	4%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:

Fat 9 • Carbohydrate 4 • Protein 4

INGREDIENTS: WHOLE WHEAT FLOUR, WATER, WHEAT GLUTEN, HIGH FRUCTOSE CORN SYRUP, HONEY, YEAST. CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING: VEGETABLE OIL (SOYBEAN AND/OR COTTONSEED OILS), BROWN SUGAR, SALT, DOUGH CONDITIONERS (MAY CONTAIN ONE OR MORE OF THE FOLLOWING: MONO- AND DIGLYCERIDES, ETHOXYLATED MONO- AND DIGLYCERIDES, ASCORBIC ACID, AZODICARBONAMIDE, ENZYMES), CALCIUM SULFATE, CALCIUM PROPIONATE (PRESERVATIVE), DISTILLED VINEGAR, GUAR GUM, YEAST NUTRIENTS (MONOCALCIUM PHOSPHATE, CALCIUM SULFATE, AMMONIUM SULFATE), CORN STARCH, SOY LECITHIN, SOY FLOUR. **CONTAINS WHEAT AND SOY**

11502-0697-1207



Whole Grain Breaded Golden Crispy Nuggets, 0.7 oz.

Product Code: 70364 - 928
UPC Code: 00023700033765

- Available for commodity reprocessing - USDA 100103
- Utilizes white and dark meat to keep commodity pounds in balance and is also available for Independent Drawdown
- Consistent piece sizes for easy CN portioning and cost control
- Great Golden Crispy breading profile that is Kid Tested, Kid Approved™
- Certified Responsible Antibiotic Use Verified - CRAU

Preparation

Appliances vary, adjust accordingly. Convection Oven 6-8 minutes at 375°F from frozen. Conventional Oven 8-10 minutes at 400°F from frozen.

Piece Count

745 PIECE(s) per Case
Average.

Master Case

Gross Weight	35.6115 LB	Width:	15.75 IN
Net Weight	32.81 LB	Length:	23.5625 IN
Cube:	2 FT	Height:	9.3125 IN

Pallet Configuration

Tl:	5	Hi:	7
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Ingredients

Chicken, water, textured soy protein concentrate, isolated soy protein, seasoning (brown sugar, salt, onion powder, chicken stock, canola oil, yeast extract, carrot powder, vegetable stock (carrot, onion, celery), garlic powder, maltodextrin, flavors, silicon dioxide, citric acid and spice), seasoning (potassium chloride, rice flour), sodium phosphates. BREADED WITH: Whole wheat flour, water, enriched wheat flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), salt, wheat gluten, sugar, dried onion, dried garlic, torula yeast, spice, dextrose, dried yeast, turmeric extract (color), paprika extract (color). Breading set in vegetable oil.

CONTAINS soy, wheat

Storage

Shelf Life:	270 days
Storage Temp:	0 F
Storage Method:	Frozen

Nutritional Panel



Nutritional Panel

Nutrition Facts

Serving Size: 4 PIECES (78g)
Servings Per Container: About 188

Amount Per Serving	Calories from Fat 110
Calories 210	
Total Fat 12g	% Daily Value*
Saturated Fat 2g	18%
Trans Fat 0g	10%
Polysaturated Fat 6g	
Monounsaturated Fat 3.5g	
Cholesterol 20mg	7%
Sodium 320mg	13%
Total Carbohydrate 13g	4%
Dietary Fiber 2g	8%
Sugars 1g	
Protein 1g	26%
Vitamin A 2%	Vitamin C 10%
Calcium 2%	Iron 10%

*Percent daily values are based on a diet of 2,000 calories. Your daily values may be higher or lower depending on your calorie needs.

CN Label: Yes

CN Label Numbers: 092340, 092342

CN Statement: Five 0.70 oz. fully cooked, chunk-shaped chicken patties provide 2.00 oz. equivalent meat/meat alternate and 1.00 oz. equivalent grains, for Child Nutrition Meal Pattern Requirements.

To obtain a signed copy of the CN statement for this item, please contact the Tyson Food Service Concierge via e-mail (mailto:fscomments@tyson.com) or call 1-800-248-9766.

About (About.aspx) | Contact Us (Contact%20Us.aspx) | Terms (Terms.aspx) | Privacy Policy (Privacy%20Policy.aspx) | Values (Core%20Values.aspx) | Other (Other.aspx)

Not acceptable documentation for program requirements

CN Label: Yes

CN Label Numbers: 092340, 092342

CN Statement: Five 0.70 oz. fully cooked, chunk-shaped chicken pattie fritters provide 2.00 oz. equivalent meat/meat alternate and 1.00 oz. equivalent grains, for Child Nutrition Meal Pattern Requirements.

To obtain a signed copy of the CN statement for this item, please contact the Tyson Food Service Concierge via e-mail (<mailto:fscomments@tyson.com>) or call 1-800-248-9766.

This is Not a CN label and is not acceptable for documentation purposes.

Turkey Breast

Nutrition Facts

Serving Size: 1 Slice (28g)
Servings Per Container: Varied

Calories 30
Fat Cal. 5

Percent Daily Values are based
on a diet of 2,000 calories.

Amount/serving	%DV*	Amount/serving	%DV*
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Total Fat 0.5g	1%	Total Carb. 2g	1%
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Sat. Fat 0g	0%	Fiber 0g	0%
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Trans Fat 0g		Sugars 1g	
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Cholest. 10mg	3%	Protein 5g	
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Sodium 220mg	9%		
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Vitamin A 0% • Vitamin C 0% • Calcium 0% • Iron 2%

INGREDIENTS: TURKEY BREAST, WATER, MODIFIED FOOD STARCH,
CONTAINS 2% OR LESS OF THE FOLLOWING: DEXTROSE, SALT,
POTASSIUM LACTATE, SODIUM PHOSPHATE, SODIUM DIACETATE, SODIUM
ERYTHORBATE, SODIUM NITRITE, FLAVORING.



tenderbroil.

PATTIES



90 PORTIONS

CN FULLY COOKED
FLAMEBROILED BEEF PATTIES

SAMPLE COPY NOT FOR DOCUMENTING FEDERAL MEAL REQUIREMENTS

CN 085257
ONE 2.50 OZ. FULLY COOKED FLAMEBROILED BEEF PATTY PROVIDES 2.00 OZ. EQUIVALENT MEAT/MEAT
ALTERNATE FOR CHILD NUTRITION MEAL PATTERN REQUIREMENTS. (USE OF THIS LOGO AND STATEMENT
AUTHORIZED BY THE FOOD AND NUTRITION SERVICE, USDA 09-12.)

INGREDIENTS: GROUND BEEF (NOT MORE THAN 30% FAT), WATER, TEXTURED VEGETABLE
PROTEIN PRODUCT [SOY PROTEIN CONCENTRATE, CARAMEL COLOR, ZINC OXIDE,
NIACINAMIDE, FERROUS SULFATE, COPPER GLUCONATE, VITAMIN A PALMITATE, CALCIUM
PANTOTHENATE, THIAMINE MONONITRATE (B1), PYRIDOXINE HYDROCHLORIDE (B6),
RIBOFLAVIN (B2), CYANOCOBALAMIN (B12)], SALT, SODIUM PHOSPHATES, CARAMEL COLOR.
CONTAINS: SOY

AdvancePierre Foods, Inc. 9990 Princeton Glendale RD. Cincinnati, OH 45246

155-525-0



00880760004599

KEEP FROZEN

CN FULLY COOKED
FLAMEBROILED BEEF PATTIES

CARAMEL COLOR ADDED

Item#

155-525-0

90 PORTIONS



00880760004599

KEEP FROZEN

5931TBWS

LM155-525-0 111912

Verifying acceptable Documentation of CN labels During an Administrative Review

Original CN Label
from Package

Yes

Accept



Photocopy or Photograph of
Original CN Label on Package

Yes

Accept



Watermarked CN Label AND
a Bill of Lading (Invoice)

Yes

Accept

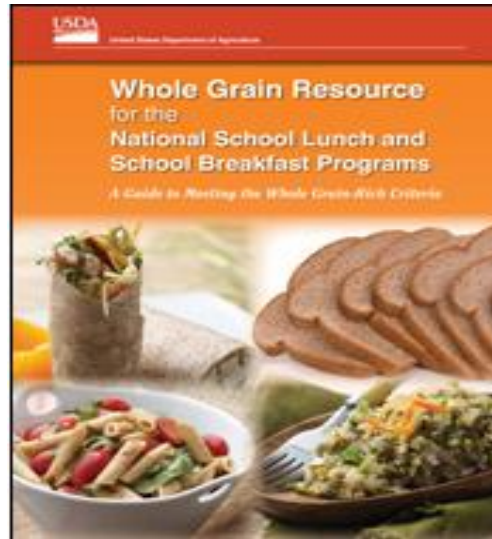


Request Manufacturer's
Product Formulation Statement
(PFS)

“Whole” grain label identification

Whole Grain Resource USDA Booklet

<http://www.fns.usda.gov/tn/whole-grain-resource>

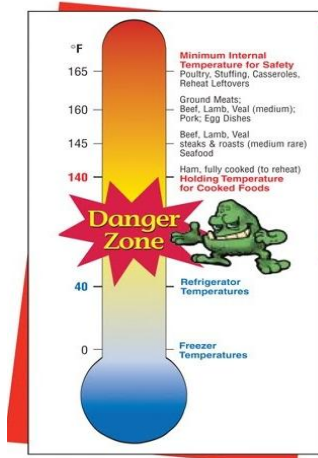


“Whole” grain label identification

- Whole Grain Rich Waiver
 - Allowed to serve specified products that are not whole grain rich with approved waiver.

http://dese.mo.gov/sites/default/files/dac_forms/MO5003123.pdf

WAIVED



Temperature Records/Food Safety/HACCP

Procedures designed to ensure the safe production and services of food.

Temperature Records/Food Safety/HACCP

Sometimes a simple mistake can have grave consequences. What may seem like a small food safety mistake can cause serious illness with long-term consequences.....

- Ensure cooked foods reach a safe minimum internal temperature.
- Minimum temperatures and holding times
- Check food temperature in several places, especially in the thickest parts.

***FNS requires each school in the LEA to maintain temperature logs for a period of six months ***

Temperature Records/Food Safety/HACCP

Safe Internal Cooking Temperatures

Poultry (All Types)-165°F

Ground Beef -160°F

Eggs-160°F

Beef, Veal, Pork, and Lamb Roasts, Steaks, and
Chops (Med Rare)-145°F

HACCP-Based SOPs

Cooking and Reheating Temperature Log

Instructions: Record product name, time, the two temperatures/times, and any corrective action taken on this form. The foodservice manager will verify that foodservice employees have taken the required cooking temperatures by visually monitoring foodservice employees and preparation procedures during the shift and reviewing, initialing, and dating this log daily. Maintain this log for a minimum of 3 years.

Date and Time		Food Item	Internal Temperature/ Time	Internal Temperature/ Time	Corrective Action Taken	Initials	Verified By/ Date

Temperature Records/Food Safety/HACCP

- Develop Standard Operating Procedures (SOPs)
 - SOPs are step-by-step written instructions for routine food service tasks that affect the safety of food ('nonspecific' hazards), such as proper dishwashing procedures, or for tasks that are a part of the HACCP-based plan (specific hazards), such as proper cooking procedures
- A school food safety program should control both specific and nonspecific hazards and consist of SOPs and a written plan for applying the basic HACCP principles.
- Food safety plans tailored specifically for each school foodservice site
 - Types of facilities in your LEA
 - Existing SOPs
 - Number and type of employees at each site
 - Types of equipment
 - Processes for food preparation
 - Menu items

<http://dese.mo.gov/financial-admin-services/food-nutrition-services/food-safetyhaccp>

Temperature Records/Food Safety/HACCP

Each building should have a HACCP booklet that contains

- SOPs
- Handling Potentially Hazardous Foods
- Personal Hygiene
- Reheating
- Dating Procedures

Cooling Potentially Hazardous Foods

(Sample SOP)

Purpose: To prevent foodborne illness by ensuring that all potentially hazardous foods are cooled properly

Scope: This procedure applies to foodservice employees who prepares, handles, or serves food.

Key Words: Cross-Contamination, Temperatures, Cooling, Holding

Instructions:

1. Train foodservice employees who prepare or serve food on how to use a food thermometer and how to cool foods using this procedure.

1. Modify menus, production schedules, and staff work hours to allow for implementation of proper cooling procedures.

2. Prepare and cool food in small batches.

3. Chill food rapidly using an appropriate cooling method:

- Place food in shallow containers (no more than 4 inches deep) and uncovered on the top shelf in the back of the walk-in or reach-in cooler
- Use a quick-chill unit like a blast chiller
- Stir the food in a container placed in an ice water bath
- Add ice as an ingredient
- Separate food into smaller or thinner portions
- Pre-chill ingredients and containers used for making bulk items like salads

Cooling Potentially hazardous foods continued...

4. Follow State or local health department requirements regarding required cooling parameters.

5. If State or local requirements are based on the *2001 FDA Food Code*, chill cooked hot food from:

- 135 °F to 70 °F within 2 hours. Take corrective action immediately if food is not chilled from 135 °F to 70 °F within 2 hours.
- 70 °F to 41 °F or below in remaining time. The total cooling process from 135 °F to 41 °F may not exceed 6 hours. Take corrective action immediately if food is not chilled from 135 °F to 41 °F within the 6 hour cooling process.

6. Chill prepared, ready-to-eat foods such as tuna salad and cut melons from 70 °F to 41 °F or below within 4 hours. Take corrective action immediately if ready-to-eat food is not chilled from 70 °F to 41 °F within 4 hours.

Temperature Records/Food Safety/HACCP

Dating procedures

Items should be clearly dated as soon as they reach the kitchen and then after being cooked and saved for leftovers

First-in First-out (FIFO)

Items should be rotated so that the oldest unexpired product is used first.

Administrative Review

Performance Standard 2
General Areas

Administrative Review

Summary of Records to Keep

- Menus
- Recipes
- Production Records
- Documents for all products used
 - CN Labels
 - Nutrition Fact Labels
 - Product Formulation Statements
- Temperature Logs
 - Refrigerator/Cooler
 - Food Temperatures
- Food Safety Inspections
- Standard Operating Procedures

Administrative Review

Performance Standard 2

- Nutrition Quality and Meal Pattern
- Supporting documentation
 - Menus, production records, and related materials (e.g., CN Labels, standardized recipes)
- Records include all information necessary to support the claiming of reimbursable meals and any additional requirements
- Offer vs Serve

Administrative Review

General Areas

- Civil Rights
 - Non-discrimination statement
 - and procedures for accommodating students with special dietary needs
 - “And Justice for All” poster
- Free potable water
- Food Safety
 - Temperature records
 - Inspections
 - Food safety plan

Administrative Review

Menu documentation

- Menu for month of review
- Production records for target week
- Recipes for meats, grains and combined vegetables
- Cn labels, Product formulation statements, and nutrition facts labels for meats and grains only

Menu Documentation Activity

Lets go over some menu items and try to figure out what menu documentation will be needed for the purpose of an administrative review.

Breakfast \$1.40

Monday

Breakfast Bars

Tuesday

Pancake/Sausage on a Stick

Wednesday

Pop Tart Variety

Thursday

Egg & Cheese Sandwich

Friday

Cinnamon Roll

Alternative Choice:

Sarah Lee Muffin (Mon, Wed, Fri)

Yogurt/Graham Crackers

(Tues ,Thurs)

A student breakfast may consist of

1 entrée, fruit and/or

100% fruit juice and milk

3

**Broccoli & Cheese
Baked Potato with Roll
Chicken Nuggets with
Breadstick**

**Deli Chicken & Cheese
Sandwich**

QUESTIONS

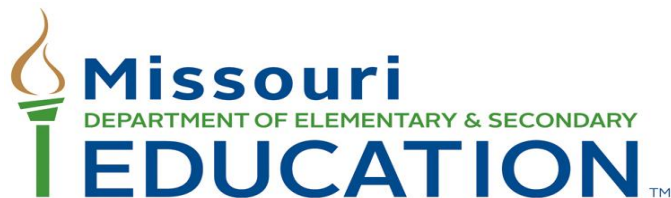


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<http://dese.mo.gov/financial-admin-services/food-nutrition-services>



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